Profile:

White Rock Vineyards and Winery



Goodview, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. **Virginia Green Attractions** have been thoughtfully planned and designed to minimize their impacts on the environment. This attraction has met the established "core activities" for **Green Attractions** and has committed to communicate its activities to its guests. Below is a list of this attraction's "green" activities that guests can expect.

White Rock Winery

Green Statement: "Conservation of our natural resources has always been a concern of ours. We are very interested now in developing green energy production methods such as wind and solar to reduce our dependence on fossil fuels."



CORE ACTIVITIES for all Virginia Green Attractions

CORE ACTIVITIES for Green Attractions

Recycling and Waste Reduction. Virginia Green facilities must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Recycle: glass, aluminum cans, steel cans, plastic, office paper, toner cartridges, news paper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Compost food waste and other compostables
- Use reusable dishware and glassware and minimize use of disposables
- Use non-bleached napkins and coffee filters
- Use water pitchers and filtered water to minimize single use bottles
- Use screen based ordering systems
- Use bulk soap dispensers in public restrooms
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and forms
- Purchase durable equipment and furniture
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Use a nutrient management plan that minimizes the use of fertilizers
- Use integrated pest management (IPM)
- Discounts to customers who refill plastic wine totes
- Use paper bags that can be recycled

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- ☑ Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:
 - Do not use disposable food/beverage containers
- ☑ Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:
 - Perform preventative maintenance to stop drips and leaks
 - Have low flow toilets
 - Discourage water-based cleanup (sweeping first)
 - Maintain vegetative buffers around streams and ponds
- ☑ Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy -efficient alternatives. This facility pledges that they:
 - Track overall energy bills
 - Have a numeric goal of how much they want to reduce their energy usage over time
 - Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - ceiling fans
 - Have high efficiency heating & air conditioning (HVAC) systems
 - Perform preventative maintenance on HVAC system
 - Have thermal -rated windows and insulation



☑ Green Events Package. The facility must offer a "green" or "environmentally-friendly" package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

For more information on **White Rock Vineyards & Winery**, see www.whiterockwines.com or contact Drema Sylvester at info@whiterockwines.com or 540-890-3359.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen or www.virginiagreentravel.org



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.





